

**Amendments to the Claims:**

This listing of the claims will replace all prior versions and listings of claims in the application:

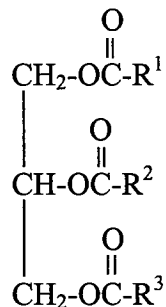
**Listing of the claims:**

1. (Currently amended) An acid beverage composition, comprising ~~consisting essentially of~~,

(A) a hydrated high methoxyl pectin protein stabilizing agent wherein (A) is utilized as a first hydrated high methoxyl pectin protein stabilizing agent and as a second hydrated high methoxyl pectin protein stabilizing agent;

(B) an aqueous slurry of a soybean protein material and a basic salt, wherein the basic salt is present in an amount sufficient so that (B) has a pH of from 7.0 to 8.0, wherein the ratio of the first hydrated high methoxyl pectin protein stabilizing agent:(B) is from about 0.1-0.4:100;

(C) a triglyceride comprising a vegetable oil triglyceride, a genetically modified vegetable oil triglyceride or a synthetic triglyceride oil of the formula



wherein R<sup>1</sup>, R<sup>2</sup> and R<sup>3</sup> are aliphatic groups and contain from about 7 up to about 23 carbon atoms, wherein the aliphatic groups are the alkyl, alkenyl and alkynyl groups, ~~wherein the alkyl groups are tridecyl, heptadecyl, and octyl, the alkenyl groups having one double bond are heptenyl, nonenyl, undecenyl, tridecenyl, heptadecenyl, heneicosenyl; the alkenyl group having 2 double bonds is 8,11 heptadecadienyl and the alkenyl group having 3 double bonds is 8,11,14 heptadecatrienyl~~ wherein the ratio of (C):the sum of the first hydrated high methoxyl pectin protein stabilizing agent and (B) is 3-15:85-97; and

(D) a flavoring material comprising a fruit juice, a vegetable juice, glucono delta lactone, phosphoric acid or the sodium salts or acids of citric acid, malic acid, tartaric acid, lactic

acid and, ascorbic acid wherein the ratio of the second hydrated high methoxyl pectin protein stabilizing agent:(D) is 50-90:85-97;

wherein the acid beverage composition is a mixture of the sum of the second hydrated high methoxyl pectin protein stabilizing agent and (D) to the sum of (C), the first hydrated high methoxyl pectin protein stabilizing agent and (B) at a ratio of from 35-50:50-65; and  
has a pH of from 3.0 to 4.5.

2-4 Cancelled

5. (Original) The composition of claim 1 wherein the pH of the protein stabilizing agent (A) is from 2.0-5.5.

6. Cancelled

7. (Previously presented) The composition of claim 1 wherein the soybean protein material comprises a soy flour, soy concentrate or soy protein isolate.

8. (Original) The composition of claim 3 wherein the soybean protein material comprises a soy protein isolate.

9. (Original) The composition of claim 1 wherein the protein material (B) comprises a hydrolyzed protein material or a non-hydrolyzed protein material.

10. (Original) The composition of claim 9 wherein the protein material (B) comprises a hydrolyzed protein material.

11. (Original) The composition of claim 1 wherein within (B) the slurry has a solids content of from 1-10% by weight.

12. (Original) The composition of claim 1 wherein within (B) the slurry has a solids content of from 1-7% by weight.
13. (Original) The composition of claim 1 wherein within (B) the slurry has a solids content of from 1-6% by weight.
14. (Original) The composition of claim 1 wherein the triglyceride comprises a vegetable oil triglyceride or a genetically modified vegetable oil triglyceride.
15. (Original) The composition of claim 1 wherein the synthetic triglyceride oil is an ester of at least one straight chain fatty acid and glycerol.
16. (Original) The composition of claim 15 wherein the fatty acid is oleic acid.
17. (Original) The composition of claim 14 wherein the vegetable oil triglyceride comprises peanut oil, soybean oil, corn oil, olive oil, sunflower oil and rapeseed oil.
18. (Original) The composition of claim 14 wherein within the genetically modified vegetable oil,  $R^1$ ,  $R^2$  and  $R^3$  have at least a 60 percent monounsaturated character.
19. (Original) The composition of claim 18 wherein the monounsaturated character is an oleic acid fatty acid residue.
20. (Original) The composition of claim 18 wherein the genetically modified vegetable oil comprises a genetically modified peanut oil, a genetically modified soybean oil, a genetically modified corn oil or a genetically modified sunflower oil.
21. (Original) The composition of claim 18 wherein the genetically modified vegetable oil has an oleic acid moiety:linoleic acid moiety of from about 2 up to about 90.

22. (Original) The composition of claim 1 wherein the pH of the acid beverage composition is from 3.2-4.0.

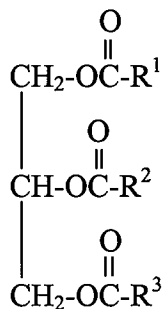
23. (Original) The composition of claim 1 wherein the pH of the acid beverage composition is from 3.6-3.8.

24. (Currently amended) A process for preparing a stable suspension of a protein material in an acid beverage, comprising ~~consisting essentially of~~;  
combining a first portion of

(A) a hydrated high methoxyl pectin protein stabilizing agent with

(B) an aqueous mixture of a hydrated soybean protein material and a basic salt to form blend (I), wherein the basic salt is present in an amount sufficient so that (B) has a pH of from 7.0 to 8.0, wherein the ratio of (A):(B) is from 0.1-0.4:100;  
adding to blend (I)

(C) a triglyceride comprising a vegetable oil triglyceride, a genetically modified vegetable oil triglyceride or a synthetic triglyceride oil of the formula



wherein R<sup>1</sup>, R<sup>2</sup> and R<sup>3</sup> are aliphatic groups and contain from about 7 up to about 23 carbon atoms, wherein the aliphatic groups are the alkyl, alkenyl and alkynyl groups, ~~wherein the alkyl groups are tridecyl, heptadecyl, and octyl, the alkenyl groups having one double bond are heptenyl, nonenyl, undecenyl, tridecenyl, heptadecenyl, heneicosenyl; the alkenyl group having 2 double bonds is 8,11 heptadecadienyl and the alkenyl group having 3 double bonds is 8,11,14 heptadecatrienyl; followed by homogenization to form blend (II), wherein the ratio of (C):blend (I) is from 3-15:85-97;~~

hydrating a second portion of a protein stabilizing agent (A) and combining with

(D) a flavoring material to form blend (III), wherein the ratio of the second portion of (A):(D) is from 50-90:10-50; and  
combining blend (II) and blend (III) to form a blend, wherein the ratio of (III):(II) is from 35-50:50-65; and  
pasteurizing and homogenizing the blend;  
wherein the acid beverage composition has a pH of from 3.0 to 4.5.

25-27 Cancelled

28. (Original) The process of claim 24 wherein the pH of the protein stabilizing agent (A) is from 2.0-5.5.

29. Cancelled

30. (Previously presented) The process of claim 24 wherein the soybean protein material comprises a soy flour, soy concentrate or soy protein isolate.

31. (Original) The process of claim 29 wherein the soybean protein material comprises a soy protein isolate.

32. (Original) The process of claim 24 wherein the protein material (B) comprises a hydrolyzed protein material or a non-hydrolyzed protein material.

33. (Original) The process of claim 32 wherein the protein material (B) comprises a hydrolyzed protein material.

34. (Original) The process of claim 24 wherein within (B) the slurry has a solids content of from 1-10% by weight.

35. (Original) The process of claim 24 wherein within (B) the slurry has a solids content of from 1-7% by weight.
36. (Original) The process of claim 24 wherein within (B) the slurry has a solids content of from 1-6% by weight.
37. (Original) The process of claim 24 wherein the triglyceride comprises a vegetable oil triglyceride or a genetically modified vegetable oil triglyceride.
38. (Original) The process of claim 24 wherein the synthetic triglyceride oil is an ester of at least one straight chain fatty acid and glycerol.
39. (Original) The process of claim 38 wherein the fatty acid is oleic acid.
40. (Original) The process of claim 37 wherein the vegetable oil triglyceride comprises peanut oil, soybean oil, corn oil, olive oil, sunflower oil and rapeseed oil.
41. (Original) The process of claim 37 wherein within the genetically modified vegetable oil,  $R^1$ ,  $R^2$  and  $R^3$  have at least a 60 percent monounsaturated character.
42. (Original) The process of claim 41 wherein the monounsaturated character is an oleic acid fatty acid residue.
43. (Original) The process of claim 41 wherein the genetically modified vegetable oil comprises a genetically modified peanut oil, a genetically modified soybean oil, a genetically modified corn oil or a genetically modified sunflower oil.
44. (Original) The process of claim 24 wherein the genetically modified vegetable oil has an oleic acid moiety:linoleic acid moiety of from about 2 up to about 90.

45. (Original) The process of claim 24 wherein the pH of the acid beverage process is from 3.2-4.0.

46. (Original) The process of claim 24 wherein the pH of the acid beverage process is from 3.6-3.8.

47. Cancelled

48. (Original) The process of claim 24 wherein the basic salt is present in an amount sufficient so that (B) has a pH of from 7.3 to 7.7.

49. (Original) The process of claim 24 wherein the basic salt is selected from the group consisting of sodium citrate, sodium malate, sodium lactate and sodium formate.

50. (Original) The process of claim 24 wherein the basic salt is sodium citrate.

51-54 Cancelled